


	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	1 of 8

### General Information

<b>PICTURE</b>	
<b>DESCRIPTION</b>	Cocoa Butter coated Toffee pieces.
<b>SKU CODE</b>	INC-PTS
<b>SPEC NUMBER</b>	SP0039
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Sugar Confectionary
<b>INGREDIENT DECLARATION</b>	Toffee (Sugar, Glucose Syrup, Flavouring, Colour (Plain Caramel)). Cocoa Butter.
<b>RAW MATERIAL COUNTRY OF ORIGIN</b>	UK
<b>COUNTRY OF MANUFACTURE</b>	UK

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	2 of 8

<b>SHELF LIFE &amp; STORAGE INSTRUCTIONS</b>	12 months from date of manufacture, Keep in a cool dry place, Ambient storage 10-18°C, Humidity below 50%
<b>APPLICATIONS</b>	Confectionary, Bakery, Desserts, ETC.
<b>DOSAGES RECOMMENDED</b>	Dependant on application

### Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	NA	NA
Yeasts	NA	NA
Moulds	NA	NA
Enterobacteriaceae	NA	NA
E Coli	NA	NA
Salmonella	NA	NA
Coliforms	NA	NA
Listeria	NA	NA

### Organoleptic and Quality

<b>Product Characteristic</b>
Free from off flavours and smells.

### Foreign Body Controls e.g. Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal Detector	2.5mm Ferrous	Every batch.

### Physical Properties

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	3 of 8

Physical Property	Limit	Testing Frequency
PH	NA	NA
AW	NA	NA
Moisture	NA	NA
Ethanol Content	NA	NA

#### **Nutritional Information per 100g**

Energy	1871.07	KJ
Energy	441.2	Kcal
Carbohydrate	88.2	g
Of which sugars	71.1	g
Fat	10	g
Of which saturates	5.97	g
Protein	0	g
Fibre	0	g
Salt	0.153	g

#### **Allergen Information**

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Y	N	N

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	4 of 8

<b>barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:</b> <ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose</li> <li>wheat based maltodextrins</li> <li>glucose syrups based on barley;</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> </ul>				(Used on site in finished goods, packed using separate dedicated equipment)
<b>Crustaceans and products thereof</b>	N	N	N	N
<b>Eggs and products thereof</b>	N	Y	N	N (Used on site in finished goods, packed using separate dedicated equipment)
<b>Fish and products thereof, except:</b> <ul style="list-style-type: none"> <li>fish gelatine used as carrier for vitamin or carotenoid preparations;</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine;</li> </ul>	N	N	N	N
<b>Peanuts and products thereof;</b>	N	N	N	N
<b>Soybeans and products thereof, except</b> <ul style="list-style-type: none"> <li>fully refined soybean oil and fat</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>	N	Y	N	N (Used on site in finished goods, packed using separate dedicated equipment)
<b>Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	N	Y	N	N (Used on site in finished goods, packed using separate

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	5 of 8

				dedicated equipment)
<b>Nuts, namely</b> almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except: <ul style="list-style-type: none"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>	N	N	N	N
<b>Celery and products thereof</b>	N	N	N	N
<b>Mustard and products thereof</b>	N	N	N	N
<b>Sesame seeds and products thereof</b>	N	N	N	N
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	N	N	N
<b>Lupin and products thereof</b>	N	N	N	N
<b>Molluscs and products thereof</b>	N	N	N	N

### Intolerance Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	Y	Cocoa Butter
Coriander	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	6 of 8

Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

### **Suitability**

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	(Not certified)
Muslim Diet (Halaal)	Y	(Not certified)
Diabetics	N	High Sugar content

### **Genetically Modified Organisms (GMO)**

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Toffee Sprinkles</b>	Date of Issue	18/09/2023
		Page Number	7 of 8

Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

### **Irradiation**

Has the product or any of the ingredients including processing aids been treated with ionising radiation	No
--	----

### **Pesticides**

Pesticide residue tested for	Maximum limit	Frequency
Not tested	NA	NA

### **Heavy Metals**

Test	Maximum limit	Frequency
Not tested	NA	NA

### **Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

### **Additional Information**

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Toffee Sprinkles	Date of Issue	18/09/2023
		Page Number	8 of 8


Packed into pouches, also available as a bulk item, in all cases packaging is suitable to the product

### **Sign off**

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<b><u>Supplier</u></b>		<b><u>Customer</u></b>	
<b>Name</b>	Richard Strauss	<b>Name</b>	
<b>Position</b>	Technical Manager	<b>Position</b>	
<b>Date</b>	20/09/2023	<b>Date</b>	
<b>Signature</b>		<b>Signature</b>	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------